

# MARKET BASKET PAGE



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## Four Famous Honolulu Recipes!

These are well recommended by the well known hostesses mentioned below, and should prove a splendid addition to your cook book. There are 285 more fine recipes in the Star-Bulletin Cook Book, which may be obtained at our office for fifty cents.

#### PEA TIMBALES

New Zealand Butter.

Press through a sieve fresh or canned peas until you have a cupful. Add 2 beaten eggs, a drop or two of onion juice, a quarter of a cup of rich white sauce, 2 tablespoonfuls of melted butter, salt and cavenne to taste. Beat well, put into small molds, and bake in a pan of water till they are set. Serve as a vegetable course at dinner. Mrs. J. Johnston.

#### CORN PUDDING

6 ears of fresh corn. 2 cups of resh milk. 3 eggs, well beaten. Salt and pepper to taste. Beat the eggs, add to milk and corn, add seasoning, and bake in a buttered pudding dish from half an hour to an hour.

Mrs. Robert Lewers.

#### BAKED TOMATOES

Peel the tomatoes, hollow out a small place in the center of each. Place in a pudding dish, seasoning each with salt, pepper and butter, and a sprinkling of brown sugar. Cover with a lid and bake half an hour. Remove the lid and brown 10 minutes. Just before serving, pour over the top 3 tablespoonfuls of whipped cream with melted

Mrs. G. F. Humbert.

#### CANDIED SWEET POTATOES

Boil the quantity required whole and with the skins on. When tender, remove from the fire and peel. Slice. Put in a shallow baking tin, sprinkle with sugar, dot with butter and cover with sherry. Have a hot oven and leahas cooked away.

Mrs. G. F. Humbert.

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